



# Skin-Fermented Grüner Veltliner 2023



Notes of lemon curd topped with yeast. A slight sweetness and medium acidity add texture. Enjoy with seafood, pho, ramen, or oysters.

**APPELLATION:** Seneca Lake  
**VINEYARDS:** Atwater (C3), Fulkerson

## WINE PROFILE

**Harvest Date/Brix:** September 27, 2023/18.2° (Atwater)

**Harvest Date/Brix:** October 18, 2023/19° (Fulkerson)

**Elevation/Soil Type:** 690-650 feet / Lansing (Atwater)

**Blend:** 100% Grüner Veltliner

**Acidity:** 5.7 g/L

**pH:** 3.66

**Residual Sugar:** 0.6% (0.06 g/L)

**ABV:** 10.2%

**Yeast:** Spontaneous (Pied de Cuve)

**Malolactic Fermentation:** Yes

**Pressing and Fermentation:** Both lots of Grüner Veltliner were crushed and fermented on their skins. The Grüner Veltliner from the Atwater farm fermented on the skins for 13 days and the Grüner Veltliner from Fulkerson was fermented on the skins for 8 days prior to being pressed off.

**Aging:** Both lots of Grüner Veltliner were blended together in February of 2024 and aged in a stainless steel tank for 6 months prior to being bottled.

**Bottling:** May 7, 2024

**Production:** 208 Cases

**Wine Release Date:** February 15, 2025

## VINTAGE NOTES

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes.

Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road—not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.